

DINNER

HERITAGE

RESTAURANT BAR

Friends | Family | Food

Shells & Shareables

Dungeness Crab Hushpuppies - 18

Dungeness crab & sweet corn fritters, lemon-dill crème fraîche

Daily Hama Hama Oysters* - 3.50/ea 🌿

Fennel-shallot mignonette, lemon

Spicy Steamed Manilla Clams - 22

Tomato broth steamed Hama Hama clams, house chorizo, blistered tomatoes, baby peppers, cilantro, grilled baguette (serves 2-3)

Ahi Tuna Crudo - 17 🌿

Citrus, pea greens, olive oil, crispy rice caviar

Fresh Ricotta Gnocchi - 15 v

House made gnocchi, summer squash, purple basil, sun-kissed tomatoes, local peppers, roasted garlic

Bread Service - 6

French demi baguette with whipped sea salt butter

Soup & Salads

Wild Mushroom Bisque - 11 🌿 v

Maitake mushrooms, chives, black pepper

Wedge - 16

Baby Iceberg lettuce with Heritage candied bacon, blistered grape tomatoes, crispy shallots, avocado schmeer, buttermilk blue cheese dressing

Local Baby Lettuces - 12 🌿 v

Local gem lettuces with roasted root vegetables, chèvre, honey almonds, sherry vinaigrette

Frisée - 14 🌿

Oven dried tomatoes, freeze dried olives, pinenuts, speck crunchies, basil, dark balsamic vinaigrette

Farmer Erik's Beets - 14 🌿 v

Watercress, peaches, jicama, walnut mustard, champagne vinaigrette

-Add: Chicken - 8 | Prawns - 12 | Steak* - 15

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🌿 Gluten-Free V - Vegetarian Split plate fee: 4

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Not all ingredients are listed in menu descriptions. Please ask your server if you have any concerns. Menu items and pricing are subject to change due to seasonality and product availability. 20% gratuity will be added to parties of 5 or more.

House Charcuterie Selection - 29

House foie gras torchon, Paté de Campagne, pork rillettes, Macrina sesame crostini, house mustard, herbed garlic white bean hummus, Heritage pickled veggies

House Cheese Selection - 18

Beecher's Aged Cheddar, Cana de Cabra, Pt. Reyes Blue, Macrina sesame crostini, house roasted nuts, dried fruit

Meats, Seafare & Non-Meats

Citrus Honey Brined Half Chicken - 30 🌿

Brie whipped potatoes, asparagus, Brussels sprouts, spring onions, red wine chicken jus

Farro Risotto - 24 v

Shishito peppers, sweet corn, local beans, kale, mascarpone, fresh herbs

The Heritage Burger* - 19

8oz chuck patty, horseradish mayo, cheddar, lettuce, onion, tomato, Macrina ciabatta roll; served with French fries, garlic saffron aioli, ketchup

Add: Bacon - 2 | Sunnyside-up Egg* - 2 | Gluten-free bun - 2

Pan Roasted Whole Idaho Trout - 29 🌿

Tri-colored quinoa, bacon lardons, almonds, caramelized shallots, swiss chard, beurre blanc

Caramelized Sea Scallops* - 25 Half / 46 Full 🌿

Cauliflower, kohlrabi, maitake mushrooms, radish slaw, white wine crema

Fresh Egg Pasta - 29

Daily house made pasta, local greens, summer onions, roasted garlic and tomato chicken sausage, pecorino, oven dried tomatoes

Black Cod Puttanesca - 39 🌿

Tomatoes, capers, wild prawns, Israeli couscous, Castelvetrano olive and basil ragout, petite herbs

Grilled 12 oz New York - 59

Scallion potato cakes, spiced heirloom carrots, broccoli, cipollini onions, roasted garlic Dijon jus
Add: House foie gras torchon - 16

Grilled 12 Oz. Bone-In Pork Chop* - 38

Grilled zucchini, bok choy, shishito peppers, ponzu glaze, grilled scallions, sesame

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WINES BY THE GLASS

BUBBLES

Argyle Vintage Brut 2017	14
Willamette Valley, OR	
J. Laurens Brut Rosé N/V	12
Limoux, France	
Naveran Cava Brut 2018	13
Alt Penedès, Spain	

WHITES

Baer Shard Chardonnay 2019	14
Columbia Valley, WA	
Capitello Pinot Gris 2021	13
Willamette Valley, OR	
Château de Montfaucon Comtesse Madeleine	
Marsanne Blend 2020	16
Côtes du Rhône, France	
Kerloo Grenache Blanc 2021	15
Walla Walla Valley, WA	
L'École 41 Semillon 2021	11
Columbia Valley, WA	
Lyrarakis Voilà Assyrtiko 2021	12
Crête, Greece	
Nortico Alvarinho 2020	10
Minho, Portugal	
Wautoma Springs Sauvignon Blanc '21	13
Columbia Valley, WA	

ROSÉ

Famiglia Pasqua 11 Minutes 2021	14
Veneto, Italy	
Long Shadows Julia's Dazzle 2021	12
Columbia Valley, WA	
Kara Marie Ra Ra Rosé 2021	15
Dry Creek Valley, CA	

REDS

Covington Sangio Sangiovese 2018	16
Columbia Valley, WA	
DeLille Cellars D2 2019	19
Columbia Valley, WA	
La Spinetta Ca di Pian Barbera 2018	18
Piedmont, Italy	
Sonder Grenache 2020	15
Yakima Valley, WA	
Structure Heritage Cabernet 2018	15
Columbia Valley, WA	
SUNU Pinot Noir 2018	18
Willamette Valley, OR	
Tranche Cabernet Franc 2016	16
Walla Walla Valley, WA	
W.T. Vintners Syrah 2018	17
Columbia Valley, WA	

LOCAL BEERS ON DRAFT

Aslan Brewing Dawn Patrol Pacific Ale	7
ABV: 5.2% / 25 IBU	
Black Raven Pilsner	7
ABV: 5.2% / 22 IBU	
Pelican Head Out Hefeweizen	8
ABV: 4.8% / 30 IBU	
Reuben's Hazealicious IPA	8
ABV: 6% / 45 IBU	
Scuttlebutt Amber Ale	8
ABV: 5.1% / 12 IBU	
Sumerian Narcissism IPA	8
ABV: 6.5% / 66 IBU	

LOCAL CIDERS

Finnriver Pear OR Black Currant	12
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CRAFTED SPECIALTIES

Spring Ginny	15
Empress gin, lemon, cucumber, rosemary	
Wayward Sun	16
Nolet's gin, St Germain, lemon juice, cardamom bitters, soda	
Sevilla Negroni	17
Tanqueray Sevilla gin, Campari, Brovo Pretty	
Woodinville Barbie	14
Tito's vodka, rhubarb hibiscus syrup, lemon	
Mezcal Mule	16
Mezcal, lime, mint, cucumber, ginger beer	
Hot & Bothered 4.0	15
Tequila, lime, Brovo Tacoma Punk, Ancho Verde, Scrappy's firewater tincture bitters	
High Tide	16
Four Roses bourbon, Brovo Lucky Falernum, pineapple juice, Angostura bitters	
Heritage Manhattan	19
Michter's American whiskey, sweet vermouth, Angostura bitters	

NON-ALCOHOLIC SELECTIONS

Rhubarb Hibiscus Lemonade	8
Boylan's Root Beer	4
Cock & Bull Ginger Beer	4
Owen's Grapefruit-Lime	4
Owen's Mint-Cucumber	4